

# Wines

## SPARKLING WINES

- Veve Clicquot** Yellow Label, France 77.00
- Domaine Chandon** Brut Reserve, California 35.00
- Korbel** Brut, California 31.00

## WHITE WINES

- Jordan** Chardonnay, Alexander Valley, California 42.00
- Rodney Strong** Chardonnay, Sonoma 31.00
- Estancia** Chardonnay, California 29.00
- Rodney Strong** Sauvignon Blanc, Sonoma 30.00
- J. Vineyards** Pinot Gris, Sonoma 30.00
- Pighin** Pinot Grigio, Italy 31.00
- Covey Run** Riesling, Washington State 30.00

## BLUSH WINES

- Francis Coppola** Rose, Monterey 30.00

## RED WINES

- Hess Allomi** Cabernet Sauvignon, Napa Valley 42.00
- Simi** Cabernet Sauvignon, Sonoma 40.00
- Veramonte** Cabernet Sauvignon, Chile 27.00
- Franciscan** Merlot, Napa Valley 41.00
- Cline Ancient Vines** Zinfandel, California 28.00
- Terrazas de los Andes** Malbec Reserve, Argentina 34.00
- Rosemount Estate** Shiraz, Australia 31.00
- Hogue Cellars Genesis** Merlot, Washington State 35.00
- Piccini** Chianti DOCG, Italy 27.00
- Marquis Lien** Red Blend, Colchagua Valley, Chile 36.00
- Estancia** Pinot Noir, Monterey, California 36.00
- Fess Parker** Pinot Noir, Santa Barbara 41.00



*In 1949 neither Louise nor Adam Heigis would ever have guessed they would end up in the restaurant business. But when health problems dictated that Adam needed to retire, these two Bergen County residents looked to family ties in Sussex County. News of a little restaurant for sale in Walpack seemed like a perfect solution. Voila! Louise brought her great cooking skills and Adam his expertise at the bar (more often on the other side of it!). The Inn had been established four years earlier by the Lombardi and Zichella families and was originally housed in that beautiful stone house just a half-mile down Route 615. How often Louise lamented that Joe Lombardi chose instead to build a small wooden structure on 40 acres nearby.*

*The original building consisted of the top entry level with a bar and two dining rooms that hosted a vast array of regulars... the locals who never missed the chance to stop on the way home from work, hungry hunters and fishermen at five in the morning, and those beloved weekenders who ate, drank and kept the jukebox going into the wee hours of the morning.*

*The Lombardis had established the Inn as a good steak and spaghetti place. Louise followed that lead and added many creative dishes of her own including those great glazed fresh fruit pies. But what really put The Walpack Inn on the diner's map was lobster!! Just \$1.25 with french fries and coleslaw! They came from all over and lined up for hours to be served.*

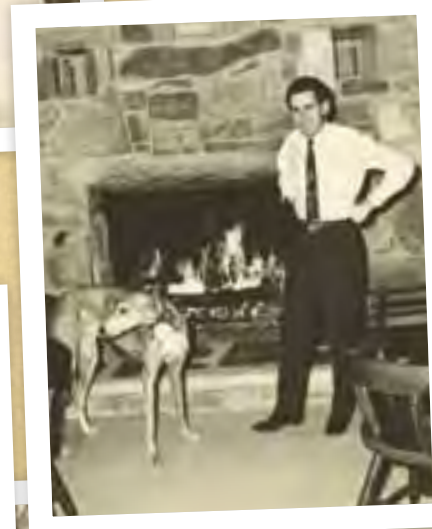
*By 1960, son Jim had graduated from Hotel and Restaurant School and was ready to put his creative ideas to work. The influence of his many trips to Aspen, Colorado can be seen in the first addition, the lower bar, where people are treated to the sight of huge beamed ceilings, slab tables, a magnificent stone fireplace (built by Jim) and the smell of the wonderful, freshly baked brown bread. The Greenhouse dining room was added in 1975 to enhance the views of the Kittatinny Mountain Range and nearby fields with walking paths and deer who feed there daily. Adam found the renovation of his beloved bar into the foyer and restrooms a bit disconcerting, but acquiesced in the name of progress. Adam died in 1981 at age 80 and Louise in 1997 at age 85. Jim's last addition of the Wildlife Room (is it really the LAST, Jim?) with Louise's paintings etched in the glass entry doors pays tribute to them both.*

*The Heigis Family continues to welcome guests to their comfortable establishment with the same enthusiasm that Louise and Adam did over 50 years ago.*

*Driving into the beautiful Walpack Valley, one is not surprised that they chose to settle here. While sitting in front of the fireplace, dining on wonderfully hearty food, watching the deer in the fields, it becomes very clear why people return again and again to The Walpack Inn.*

*This history was compiled by Jacquelin Speck.*

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# The Walpack Inn

S I N C E 1 9 4 9

## Appetizers

### Shrimp Cocktail

With a fresh grated horseradish cocktail sauce 9.99

### Baked Goat Cheese

With fresh herbs, extra virgin olive oil, roasted garlic and flatbread crisps 9.49

### Black & White

### Sesame Seared Tuna

With seaweed salad, pickled ginger, wasabi, and a carrot ginger sauce 11.49

### Crab & Seafood Stuffed Mushrooms

Baked en casserole 8.49

### Seared Crab Cake

With a celery seed remoulade 9.49

### Chef Pagano's Weekly Oyster Selection

The finest in North Jersey, served by the piece with hibiscus mignonette and cocktail sauce 2.39

### Fire-Grilled Shrimp Skewers

Choice of plain grilled, garlic or spicy Cajun style, with drawn butter and lemon 10.49

## Soups

### Double Cheese & Onion Soup

A rich Walpack classic! 6.49

### Chef's Seasonal Soup Selection

Ask your server for the day's selection 5.99

## Children's Selections

Served with salad bar and potato or rice

### Penne Pasta With marinara sauce or butter 5.99

### Grilled Chicken Breast 9.99

### Baked Chicken Tenders 9.99

### Grilled Skewered Shrimp 10.99

### Kid's Cut Prime Rib 15.99

## FRESH SEAFOOD

Here at the Walpack Inn, we believe in not putting our fresh seafood selection on the menu. The reason is that seafood availability and freshness varies daily, so in the best interest of our customers, we select our seafood with that in mind, ensuring maximum freshness and seasonality. We source fresh fish from all over the United States, as well as the rest of the world, with the goal of bringing you the best quality and variety available.

**Your server will explain the fresh fish features of the day. In season, we will feature our Friday night lobster special...**

## THE WALPACK INN Salad Bar

### INCLUDED WITH ANY DINNER ENTRÉE

A farm-fresh selection of seasonal, and when possible local produce, cut and prepared daily to offer a wide variety of additions to our flavorful lettuce blends and five unique homemade dressings. The salad bar also includes our famous brown bread and farm-fresh butter. Also available as an entrée for \$14.99.



## Walpack Butcher Block

We select for you the best cuts of the finest beef available. We custom cut all of our steaks to achieve the perfect balance of flavor and tenderness. We use only the highest quality Angus beef from domestic corn-fed animals that are handled with the highest standards. We're sure you will enjoy!

**Please see our features list for current pricing.**

### Filet Mignon

Garnished with a mushroom cap and port wine demi-glace

### Top Sirloin

Lean and full of flavor

### Teriyaki Ribeye, "House Favorite Since 1960"

Well marbled 16 oz. ribeye, marinated in our house teriyaki sauce

Add a cold water South African lobster tail to any steak for an additional 19.99

We want your steak to arrive exactly as you like it. Please use the following guidelines when ordering:

### IF YOU LIKE YOUR STEAK...

Red, cool center **Please Order - RARE**

Red, warm center (recommended) **Please Order - MEDIUM RARE**

Pink, warm center **Please Order - MEDIUM**

Cooked throughout, very little juice **Please Order - MEDIUM WELL**

Charred, cooked throughout, no juice, no pink **Please Order - WELL DONE**

## House Roasted prime Rib

Slow cooked in our custom oven that helps the meat retain maximum flavor, tenderness and juiciness. Heavily marbled with fat to maximize flavor, so if you don't like a lot of fat, we suggest a leaner cut like the filet mignon or top sirloin.

Available as the 16 oz. Walpack cut or the 12 oz. Steak Eater's cut.

**Prime Rib available Saturday nights only.**

## Everything Else

### Teriyaki Chicken

Grilled and finished with pineapple, tri-colored peppers and house recipe teriyaki sauce 23.99

### Grilled Chicken Breast

Simply seasoned and flame grilled 22.99

### Rack of BBQ Ribs

Slow cooked Southern style dry pepper rubbed St. Louis pork ribs basted in our own signature BBQ sauce Full rack 27.99 Half rack 22.99

### Lobster Tails

Cold water South African lobster tails (best of the best), lightly seasoned and broiled to perfection Twin tails 42.99 Single tail 28.99

## FAVORITE Combinations

In the mood for our slow-roasted prime rib? Substitute an 8 oz. prime rib for any beef selection for 3.99. If you don't see your favorite combination, please ask!

### Lobster Tail & Steak

Cold water South African lobster tail with a choice top sirloin 34.99

### Chicken & Steak

Flame-grilled chicken breast with a choice top sirloin 24.99

### Scallops & Steak

Tender sea scallops with a choice top sirloin 26.99

### Steak & Shrimp

A choice top sirloin with a skewer of fire-grilled shrimp 26.99

### Crab & Steak

Our Maryland-style crab cake with a choice top sirloin 25.99

## Sides & Additions TO ENTRÉES

### Baked Potato, Baked Sweet Potato

### Garlic Mashed Potatoes

### Indian Harvest Wild Rice Blend

Included with your entrée

### Garlic Button Mushrooms 3.49

### Caramelized Onions 3.49

### Skewer of Shrimp • Crab Cake 6.99

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. 18% gratuity will be added to parties of 12 or more

